

Board of Trade Sports Opened with Grand Parade

"Irma Day" dawned bright and clear on August 5 and gave the Irma and District Board of Trade a perfect setting for yet another highly successful Sports Day.

A good crowd gathered early because everyone knows our Irma Day Parades are always something to see and this of 1963 was no exception to that rule.

Perhaps not so long a parade as some years, but the quality of workmanship on practically every item was outstanding—even for Irma.

The four downs, Ken Cook, V. Sempron, C. Smallwood and Cliff ("Available") Jones, the latter with his "office" on wheels pulled by a garden tractor which he deftly steered with one toe, kept the crowd well entertained while waiting for the parade to assemble. But these merry-makers didn't have to work overtime because things were ready to move very shortly after 12 noon.

First, our Village Constable set forth followed by the good music of the Wainwright town band which was much enjoyed throughout the day. Stripping right along after the musicians came a group of smartly attired equestrians and those of us whose "first love" was a horse, felt a lump in the throat remembering a thrill which the finest gasoline machine cannot give.

Then came the Irma Pharmacy Veterinary Supply Chuck Wagner with Malcolm Frickleton and Ronnie Larson on board followed by a large float from the Gratton View Hotel filled with characters from Dogpatch which exhibited Al Capp's widest imaginations.

Central Garage was next in line with a beautiful white float depicting a huge tiered golden anniversary cake and topped with a large gold 50th anniversary of Buick's 50th year. Several of the latest model cars glided along behind it. Then came the J. C. McFarland float. It was entitled "35 Years of Progress." A large 35 crowned the top and the deep blue was beautifully painted by our own Irma artist D. H. Gunn. On one side was shown a typical homesteading scene with a team of horses breaking the sod in the foreground. This was contrasted with the modern farm with modern tractor, buildings, etc. The other side showed a plain kitchen table and chair with coal oil lamp. A large power pole divided this scene from one picturing modern furniture and a floor lamp. These are the changes that have taken place during the years J. C. McFarland Co. has been in business.

Next was the Club Cafe decorated car. This was truly one of the loveliest entries ever seen. The whole car was so tastefully trimmed in blended colors while on top was a large replica of a dainty cup and saucer. The fine details of the pattern worked out on this were exquisite. We understand that Mrs. Paul's was beautifully painted by our own Irma artist D. H. Gunn. On one side was shown a typical homesteading scene with a team of horses breaking the sod in the foreground. This was contrasted with the modern farm with modern tractor, buildings, etc. The other side showed a plain kitchen table and chair with coal oil lamp. A large power pole divided this scene from one picturing modern furniture and a floor lamp. These are the changes that have taken place during the years J. C. McFarland Co. has been in business.

The next decorated car was that of Mr. Wilfred Sanders. Here again ingenuity had come to the fore. Mounted on the top of the car was a large, round model of a pig knee deep in lucious "Victory Oats" while trailing along behind was that most unfortunate porker of nursery rhyme fame "The little pig who had none."

The neatly trimmed truck of the Irma Machine Works came next followed by the "Sunny Dell Farm" float designed and executed by the entire P. E. Jones family. This was another float where every detail was perfect and the fine farm buildings made by Ivan Currie were the centre of attraction.

Then came L. Meier's Food Market in the form of an "igloo" with Eskimos in the foreground. This was very well done and a fine advertisement for the Frozen Lockers. The Irma Coop number was also very eye catching. A shining white home freezer mounted on a float and strikingly decorated with deep red roses and streamers.

Then a float big bedecked with orange streamers carried the Sisters of the L.O.B.A. in their white dresses. Following was a large gas truck with the NWU insignia erected on top. Next the Irma Pool Hall decorated car and Wm. Huberman's car with his always admired Chin-chilla exhibit. This was the last float as ever we hope to see. This was the entry of our Junior

W.A. The deep border all around was covered with hundreds and hundreds of beautifully shaded roses. The words "World Peace" were worked into the floral design in blue.

In the centre was a tall stand with the globe in the middle surrounded by the flags of the nations and seated on small chairs all about were young children dressed to represent the various countries. It takes the Junior W.A. ladies to put that extra "something" in whatever they undertake.

Glen Hockett's big truck was next and was gaily trimmed with a group of children in brightly trimmed bicycles then came along and right behind them was the Ross FUA Local entry. This interesting float was mounted on B. S. Selvest's truck. In front was the FUA crest and on the sides were hand painted scenes of farm life from 1906 to 1953 set off with garlands of red fringe. To add a touch of humor Messrs. T. Thurston and Myron Meyer on this float teamed up to create the illusion of a large white cow with black horns and tail. Busily trying to milk this strange creature were Mike Dubaz and Gordon Congdon. "Bossy" wasn't well broken in or else she thought two milkers were more than necessary. Anyway she kicked at them until one milk pail flew so far it never was recovered.

Next in line was a good machinery display by the Oliver, International and Massey Harris dealers. The Dion threshers were already at the fair grounds. Following was "The Irma Whoosit." This strange entry was an old but durable jalopy whose doors had been removed and the whole thing white-washed and this vehicle was manned by Messrs. M. Lovig, M. Rae, R. Lovig and Stan Penner all dressed as clowns. They rode totter through the open door ways and performed every trick in the book to the delight of all and sundry.

After seeing the "Whoosit" one could expect anything, also after all the rain we have had no one was too surprised when "Noah's Ark" got into the swim. There was the bearded patriarch at the helm of his craft and all the animals of the ark slowly moving forward on a revolving track. Yes, it was Ark! Knudson up to his usual Irma Day stunts. Where does he get his ideas?

The sound truck brought up the rear and the whole parade after circling the village twice then moved north to the fair grounds where ball games, etc., were in full swing. Races for children were organized by Mr. D. H. Gunn.

Many old friends had a good chance to meet and a lot of good old fashioned visiting was done, besides watching the games.

There was a brake trade at the booth and fire works and a dance topped off the day. The results of the ball games were as follows: Hardball—Lougheed first; Vermilion second.

Softball—Aplomb first; Kinsella second.

Ladies' Softball—Vermilion first; Sedgewick second.

1. Junior W.A. "World Peace"

2. P. E. Jones family, Sunny Dell Farm.

3. Art Knudson "Noah's Ark"

Commercial Floats

1. Eskimos and Igloo, L. Meier.

2. Vet. Supplies, Wm. Frickleton.

Comic

1. Gratton View Hotel.

2. FUA Ross Local.

3. Irma Whoosit; M. Lovig, R. Lovig, M. Rae, S. Pierce.

Best Decorated Car: Victory Oats, Wilfred Sanders.

Horses: 1. Philip Larson; 2. Mavis Robertson.

Decorated Bicycles: 1. Alan Symington; 2. Dale Larson; 3. Johnny Murray.

Best of Show: Mrs. C. Brickman, V. Kinsella; Mrs. C. Saville, Hardesty; Mr. Lindstedt, Wainwright.

Former Kinsella Lady Dies in Calgary

Mrs. Mary Anne Rick's of 1931-45 St. East, Forest Lawn, Calgary, passed away in the General Hospital in Calgary on Thursday, August 8 after a brief illness.

Mrs. Rick's was born in Hampshire, England, April 30, 1883. She came to the Kinsella district in 1929 with her husband and children. She lived there until moving to Forest Lawn in 1943 where she has resided since.

She was a member of St. Luke's Anglican church at Forest Lawn. Mrs. Rick's lived a quiet life, a lover of flowers and birds, but little children brought more joy into her life than anything else.

She is survived by her loving husband, three daughters, (Claire) Mrs. L. E. Clay of Forest Lawn, (Mary) Mrs. Frank Juett of Forest Lawn, (Kathleen) Mrs. Wilmer Rae of Irma. Two sons, Alfred of Forest Lawn, and Michael of Montreal. Fifteen grandchildren and one sister in England.

Funeral services were held from Jacques Funeral Chapel with Rev. W. E. Kerr officiating. Burial took place in Queen's Park Cemetery.

Floral tributes were from:

Her loving husband, children and grandchildren; Fern and Louis Gauthier, Hull, Que.; Germaine, Dorothy and Charles Gauthier, North Bay, Ont.; Plant Chief C. N. Telegraph, Montreal; MacLain Motors staff, Calgary; Mr. and Mrs. J. G. Rae, Wilmer, Kay and boys; Imp; Mr. and Mrs. Aaron Crouse, Kinsella; Mrs. T. and Mrs. Cecil Burdett, Forest Lawn; Mr. and Mrs. Airline and Audrey, Forest Lawn; Dorothy and Wester Todd, Forest Lawn; Mrs. Stevens, Kinsella; Mr. and Mrs. David Penner, Forest Lawn; Mr. and Mrs. Stan Davis and family, Forest Lawn; Mrs. Doris Wits and girls, Forest Lawn; Mr. and Mrs. J. Robb, Forest Lawn; Mrs. Garvie Sr., and Mr. and Mrs. Walter Garvie, Kinsella; Mrs. Faunenbecker and family, Forest Lawn; Mr. and Mrs. Jim Hall, Calgary; 11th Scout Troop Assoc., Forest Lawn; Mr. and Mrs. Billy Revill, Kinsella; Mr. and Mrs. J. Craig and family and Mrs. Truamy, Forest Lawn; Mr. and Mrs. R. Stephen, Calgary; Mr. and Mrs. Halverson, Calgary; Mr. and Mrs. Thos. Kilvington.

Card of Thanks

We wish to say a most sincere thank you to all the kind friends and neighbors who sent letters, gifts and cards to Claudia during her recent stay in hospital.

Claude and Betty Ramsay.

Kinsella News

Word was received by friends here that Mrs. A. Rick's of Calgary passed away on Thursday, August 7. Mrs. Rick's was a former resident here.

Mrs. R. Stevens and Mrs. W. Revill attended the funeral of the late Mrs. Rick in Calgary on Monday, August 10.

Miss Betty Olsenberg is holidaying with her brother-in-law and sister, Mr. and Mrs. L. Penner in Peace River.

We are pleased to report that Fraser and Ken Arkinshalt who were injured in a recent car accident are convalescing at the home of their parents here.

In honor of Mr. and Mrs. J. Greenwood of Kimberly, B.C., a weiner roast was held last Tuesday evening at the home of Mr. and Mrs. D. Greenwood when about 50 relatives and friends were present. After lunch square dancing was enjoyed.

Miss Steffi Kosteriva is holidaying in Edmonton.

Mrs. W. Hughes of Edmonton is a visitor at the home of her parents Mr. and Mrs. P. Long.

Dodds Greenwood and Brian Barker celebrated their birthdays at a combined party held on Saturday afternoon at the home of Mr. and Mrs. J. Greenwood. Two beautifully decorated birthday cakes were a special feature of the lunch.

Malcolm Loades is at present spending a holiday at the McKie farm.

TENDERS WANTED

For the Estate of the late Astrid Hines—Lots 25 and 26, Block 7, Village of Irma. Highest tender, nor any tender not necessarily accepted. Apply S. H. Peterson, Box 8, Bonnyville. 14c

Northern Nuggets

(Last Week)
Mrs. W. Matthews, Marjory and Carol are holidaying with relatives in Calgary.

Visitors at the home of Mr. and Mrs. C. L. Currie are Mrs. R. Clarke and Wendy and Misses Patsy and Joyce Cox.

Congratulations go this week to Mr. and Mrs. Bill Guy and Mr. and Mrs. Frank Keller on the birth of daughters in Mannville hospital last week-end. Since this is the third daughter to each couple, it is something of a coincidence.

Mrs. W. Ramsay Jr. and family have been recent city visitors.

Mrs. Jim Tully is enjoying the company of her mother.

Miss Kay Emmott of the Salteaux district and little Sandra McKenzie of Mannville are visiting their aunt Mrs. R. Lukens this week.

Dennis Hockett has been out from town visiting Trevor Jones.

Mrs. John Moore and little girls of Toftield are visiting Mrs. E. McRoberts.

(This Week)

About 35 ladies spent a very pleasant afternoon Friday, August 7 at the home of Mrs. E. J. Jones when that lady, Mrs. S. Coulman and Mrs. Ivan Hardy entertained at a shower honoring Miss June Davis, a bride-elect of this month.

Following two good contests, Mesdames P. Miller, A. Fleming, H. Barris and R. McRoberts, with Mrs. S. Coulman as pianist, sang "Will You Remember" and "The Sweetest Story Ever Told." After this a group of ladies sang a song for June, especially composed by Mrs. Coulman after which the bride was invited to open the "Edmonton Telephone Directory" which proved to be a large box full of gifts. Assisted by Misses Verla Prior and Maxine of Toftield the bride opened a wide assortment of useful presents, for which she fittingly expressed her thanks. A delicious lunch brought the afternoon to a close.

Lighting during Saturday evening's storm is planned for a very unusual scene at the J. Clisdell home. The whole south wall of their brand new basement crumbled and fell in letting a large amount of water into the basement, and shifting the house several inches.

Mrs. K. Nash has left the home of her son-in-law and daughter, Mr. and Mrs. Gordon Ramsay, to spend some time visiting another daughter at Royalties, near Turner Valley.

Miss Maxine Clisdell left for Wainwright at the week-end where she will be employed in the telephone office.

Mr. and Mrs. C. L. Currie motored to Edmonton Saturday to take back their daughter Mrs. R. Clarke and their three little granddaughters who had been visiting them. Mr. Ivan Currie accompanied them to visit relatives, all returning on Monday.

Congratulations to Mr. and Mrs. John Allen on the birth of a baby boy in Mannville hospital August 10.

Born to Leading Seaman and Mrs. David Ramsay of Abbotsford, B.C., on August 6, a son, Richard Duncan.

Mrs. Edgar Jones and children have been visiting Mr. and Mrs. Winfield of the Rodino district.

Messrs. Harley Bars and Jim Clisdell were city visitors on Tuesday.

Church Services

ST. MARY'S CHURCH NOTES
Service of Evensong will be held in St. Mary's Church on Sunday, August 16 at 2:30 p.m.

SUNDAY SCHOOL AND SERVICE
Held every Sunday morning at 10:45 a.m. at Avonleigh School, 5 miles east of Mannville. Highway on the Conviction Line. You are invited and will be made welcome.

T. M. Conway, Pastor, Phone R619.

UNITED CHURCH

Sunday, August 16
Irma Sunday School 10:30 a.m.
Worship Service 11:30 a.m.
Parascheltal Worship Service at 1:30 p.m.

Subject: What is this that He says to us—John 16:17 R.S.V.

Minister H. W. Inglis.

Southern Sayings

Miss Nellie Cairns spent her holidays with relatives in Wetaskiwin and her parents Mr. and Mrs. Alex Cairns motored up later and brought Nellie back.

Mrs. Pat Spooner and girls were holidaying at her folks Mr. and Mrs. Yachem at Carstairs.

Mr. and Mrs. Roy Reber, Gerald and Faye have returned from a two weeks holiday at McCreary and Clear Lake Man, Theodore, Nut Mountain and Liptaw, Sask., and report seeing some crops under water and others dried out in Sask. In Manitoba land is under water and not been able to put a crop in at all.

Young folks of the district held a charivari on Mr. and Mrs. Hugh Tomlinson one Saturday night after midnight.

Mr. and Mrs. Lawrence Johnston and family of Edmonton are visiting relatives and friends of the district namely Mr. and Mrs. Syd Johnston and Phyllis and Mr. and Mrs. W. Bacon.

Gerald Reber left last week to attend Bible Camp at Whitewood Beach.

Mr. H. Reber of Roseburg, Ore., and Mr. Jake Reber of Eaglesham, Alta., were visitors at the home of Mr. and Mrs. R. Reber and family and on returning to Hardisty they took Faye Reber along to spend a few days with her grandparents there.

Glen-Coa Gleanings

Mrs. D. Taylor's little sister from Salvador, Sask., is spending some of her holidays with her.

Edythe Gubraa has a cousin from Veteran visiting her these days.

Joel Vinge of Camrose is giving a helping hand to Mr. and Mrs. M. Reitan till school begins.

Sharon Sunday School Picnic, held last Saturday on Gubraa's side of the lake, was very successful as usual. The day was ideal for swimming and Mr. F. Knudson's boat brought pleasure to big and little. Of course there were races, ball games and horseshoes. A marvellous supper brought the happy afternoon to a close before the dark clouds in the west made each one hasten homeward.

The electric light poles are going up fast. It begins to look very hopeful for electricity in the homes in the near future.

Mr. Orville Likness is a Saskatchewan visitor this week.

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Easterly Echoes

The Misses Harriet and Violet Sanders of Bradner, B.C., are visiting relatives and friends in the district.

Mrs. Jean Cooper of Onaway is visiting Mr. and Mrs. W. Dootson and other former neighbors and friends here.

Mr. and Mrs. M. MacMillan of Edmonton visited their son Neil and took in the Sports day.

The Battle River Annual W.I. picnic was rained out this year.

Miss Reta Fenton, Valda and a friend are at the home of Mr. and Mrs. Hugh Elliott. They have just returned from a motor trip with their parents to the coast. They were fortunate in that the Irma Picnic was in Stanley Park the Sunday they were there.

Jarrow News

Mr. Victor Carter was a city visitor over the week-end.

Mrs. Haingood and family of Edmonton have been visiting at the Stan Bridgeman home.

Mrs. Jamieson accompanied by her brother Ivar Larson of Vermilion are visiting with relatives at Ponoka and Calgary.

Don't forget the FUA dance in Jarrow Hall on Friday, August 14.

Lightning struck the home of E. Burr during last Saturday's electric storm. Fortunately very little damage was done.

The Jarrow Church Services will be at 11 a.m. on Sunday, August 16 with Mr. Ling in charge. Sunday School Starting at 10:30 a.m.

A want ad, in this paper does big work at small cost.

The Irma Home and School Association has obtained a number of books from the Dept. of Extension, University of Alberta.

These books are suitable for all grades and anyone wishing to borrow them may do so on Saturday nights between 8 and 9 p.m. at the Irma Rest Room.

Kiefer's SHOWS

at IRMA
Friday, August 14
NO SHOW THIS WEEK ONLY

Wednesday, August 19 Family
1 show 8:40 p.m.

Thursday, August 20
2 shows, 7 and 9 p.m.

"SHANE"
Starring Alan Ladd, A George Stevens production, voted Redbook's Picture of the Month.

WAINWRIGHT CLINIC

WAINWRIGHT, ALBERTA
Phone 55

H. C. WALLACE, M.D.
Maternity, Diseases of Children

J. E. BRADLEY, M.D.
General Surgery

J. D. WALLACE, M.D.
Orthopaedics and Traumatic

Clinic Building—4th Ave. Main
Surgery

G. M. ASCAH, M.D.
General Medicine

O. S. HAUCK, D.D.S.
Dental Surgery
Phone 227

IRMA OFFICE
Every Thursday from 2 p.m. to 5 p.m. Appointments to be made at IRMA DRUGS

A. C. CHARTER

Irma : : Alberta
Provincial Treasury Branch Agent

Authorized Agent to receive deposits from the public and extend other Treasury Branch facilities.

Alta. Govt. Insurance and Hall

Agent for
British American Assurance Co.
Portage LaPrairie Mutual Co.
Pearle Assurance Company
Massie and Renwick Ltd.
Smeltzer and Co., etc.

PURVIS, JOHNSTON

2-1 Purvis
Barristers : : Solicitors
407 Tegner Building, Ph. 42138
EDMONTON : : ALBERTA

GORDON STALKER

Auctioneer
Phone 1008, VIKING or see P. E. Jones and Son, Irma, Alta.

MAINWOOD OPTOMETRIC CLINIC

Wainwright, Alberta
Opposite Medical Clinic on Main St.
Phone 199, Box 628 Wainwright

Dr. R. L. Lynn

DENTIST
Located in the old Town Hall
Phone 782

Office Hours:
9:30 to 12:00—2:00 to 5:00
VIKING : : ALBERTA

IRMA TIMES

MRS. H. RILEY, Local Editor
Phone 514

Published every Friday by the Times Publishers, Irma, Alberta.

Subscription rates \$1.50 per year in advance. Authorized as Second Class Mail, Post Office Department, Ottawa.

Add Spice To Your Meals With Homemade Pickles

ALL vegetables for pickling must be fresh picked and not over 24 hours old. Dill, which is so popular a seasoning, is best when the seeds are still green, but not so ripe that the seeds are falling from the stalks. It is extremely necessary that a good dairy salt be used for all types of pickling. Table salt should never be used. And vinegar should be of first grade for successful products. Brined pickles will spoil if not kept completely covered with the brine mixture. A good guide for quantity is one half the quantity of brine to pickles by measure; that is, $\frac{1}{2}$ gallon of brine will cover 1 gallon of pickles. To make brine add desired amount of salt to small quantity of measured water; bring to boil and add remainder of water. Allow to cool before pouring on pickles, unless otherwise specified in the recipe.

Chili Sauce

24 ripe tomatoes
4 green tomatoes
5 medium-sized onions
4 sweet red peppers
4 green peppers
3 teaspoons cinnamon
1 teaspoon ground cloves
1½ teaspoons ginger
1 teaspoon nutmeg
2 cups light brown sugar
2½ cups vinegar
2 tablespoons pickling salt

Scald tomatoes, remove skins, chop. Drain off surplus liquid. Cut green tomatoes in slices without peeling. Slice onions. Remove seeds and membrane from peppers, cut in narrow 2-inch strips.

Combine vegetables in kettle. Add vinegar, sugar and seasonings. Simmer gently under proper consistency, about 2 hours.

Pack in hot sterilized jars. Run a knife down sides of jar to remove bubbles. Seal and store in cool, dark place. Makes about 8 pints.

Celery Relish

1 quart minced cucumbers
1 quart minced onions
1 quart minced cabbage
1 quart minced celery
Peel cucumbers before putting through the chopper. Mix all the chopped vegetables and sprinkle with half cup salt and let stand overnight. Then drain well. Prepare the following sauce:

4 cups white vinegar
6 cups sugar
½ cup flour
1 tablespoon turmeric
4 tablespoons mustard
1 tablespoon celery seed
2 sweet red peppers, chopped
2 green peppers, chopped

Bring vinegar and sugar to the boil. Mix flour, turmeric and mustard to a smooth paste with a little cold water. Pour the boiling vinegar over this and stir until smooth and well blended. Return to the heat

ILES that

Itch and Burn
If you now suffer from the itching soreness and burning pain of piles you can be helped.
Just get a package of Hem-Rid, an internal pile treatment, at any drug store and use as directed. You will be pleased at how quickly your pile trouble is relieved. Only \$1.00 for the 10-day tablet package. If you are not 100% satisfied after using Hem-Rid 3 or 4 days, as a test, ask for your money back. Refund agreement by all drug stores.

Patterns

Crochet of Straw



7006
by Alice Brooks

Serve candy, fruits, nuts in these shells! Use them in the "classics" for crackers, bread, minis! EASY—just crochet of straw, sugar starch into shape.

Pattern 7006 has easy-to-follow crochet instructions for shells, 6 and 9 inches in straw.

To obtain this pattern send twenty-five cents in coins (stamps cannot be accepted) to:

Household Arts Department,
Pictorial Publishers Limited,
60 Front Street W., Toronto.

Be sure to write plainly your Name, Address and Pattern Number.

TEN COMPLETE PATTERNS to new, embroidered, crocheted—printed in the new 1953 Alice Brooks Needlecraft Book! Plus many more patterns to send for—including ideas for gifts, home accessories, toys, fashions! Send 25 cents now!

and cook, stirring constantly until thickened.
Add celery and mustard seed, well-drained vegetables and red and green peppers. Boil hard for 10 minutes, stirring to keep from sticking, and turn into hot, sterilized jars and seal.

Com Relish

8 cups raw corn, cut from cob
3 cups chopped onions
½ cup chopped green pepper
½ cup chopped red pepper
2 tablespoons celery seed
½ cup brown sugar
½ cup granulated sugar
7 teaspoons salt
1 tablespoon powdered mustard
3 cups vinegar

Combine all ingredients in the order named, thoroughly. Bring to boil and simmer gently for 35 to 40 minutes. Makes 4 to 5 pints. This is particularly nice with ham.

Dixie Relish

3 pounds green tomatoes
3 pounds red tomatoes
1 medium-sized head of cabbage
3 sweet red peppers
3 green peppers
1 quart onions
1½ bunches of celery
9 tablespoons salt
1½ cups vinegar
4½ cups brown sugar
2 pieces stick cinnamon
1½ teaspoons cloves
1½ teaspoon dry mustard

Chop the vegetables very fine. Add salt, let stand overnight. Drain off the accumulated liquid.
Add vinegar and brown sugar. Place cinnamon, cloves and mustard in a cheesecloth bag, and boil all ingredients together for 30 minutes. Remove spice bag. Pour into hot sterilized jars and seal at once.

Old-Fashioned Mustard Pickle
1 quart diced cucumber
3 apples, unpared and diced
1 large cauliflower, diced
1 quart diced onion
3 red peppers, cut in strips
3 green peppers, cut in strips

Combine all vegetables, place in crock with brine to cover (allowing 1 cup coarse salt to 1 gallon cold water). Allow to stand overnight. Drain thoroughly, add 1 cup water, heat to scalding point.

Meanwhile, prepare the dressing: 6 cups light brown sugar
1 cup flour
2 teaspoons turmeric
1 tablespoon celery seed
6 cups white vinegar
Mix dry ingredients, add gradually to vinegar which has been brought to scalding point. Cook over low heat, stirring constantly, until thick. Pour mustard dressing over hot vegetables, again bring to boil over low heat. Boil 1 minute only, stirring constantly. Pour into hot sterilized jars and seal. Makes 8 to 9 pints.

Nine Day Pickles

4 quarts small cucumbers
1 cup salt
2 quarts boiling water
1½ quarts white vinegar
7 cups white sugar
2 tablespoons celery seed
2 tablespoons whole allspice
3 sticks cinnamon
Select small, garden-fresh cucumbers. Wash, cut into rounds and remove seeds, but do not peel. Place in stone crock. Make a brine of the salt and boiling water, pour over cucumber chunks immediately. Let stand 3 days.

Drain brine from cucumbers, bring to boil, pour over cucumbers. Again allow to stand 3 days. Again drain brine from cucumbers. Rinse the cucumbers in cold water. Dissolve 1 tablespoon alum in 1 gallon boiling water, pour over cucumbers. Allow to stand 6 hours.

Drain alum water from cucumbers. Make a syrup of the vinegar, sugar and spices, pour over cucumbers while hot.

Allow them to stand in this syrup for 3 days, bringing syrup to boil each day and pouring it over them. The ninth day place the pickles into hot sterilized jars and seal.

Green Tomato Pickles

1 gallon green tomatoes
3 cups green vinegar
12 large onions
3 cups vinegar
3 tablespoons whole mixed pickling spice
1 tablespoon celery seed
1 tablespoon turmeric
Slice tomatoes and onions and arrange in layers in a crock with a generous sprinkling of salt between each layer. Let stand overnight and in the morning drain and wash thoroughly. Tie all spices in a cheesecloth bag and boil with the vinegar and sugar and add to the tomato and onion. Boil gently for about 45 minutes, then remove spice bag and seal pickles in sterilized jars.

Sweet Dill Pickles

Pack cucumbers in jars, cut any size desired. Pack plenty of dill in jars. Put 1 tablespoon salt to each quart and pinch of alum.
Make liquid of:
6 cups vinegar
2 cups sugar
Put 1 cup liquid in each quart. Fill jars with boiling water and seal tightly. (A little garlic may be added if preferred.)

Do FALSE TEETH

Rock, Slide or Slip?

FALSE TEETH, an improved powder to be sprinkled on upper or lower plates, holds false teeth more firmly in place. No more slip, slide or rock. No gummy, sticky taste or feeling. FALSE TEETH is suitable (non-acid). Does not sour. Causes "false color" (denture breath). Get FALSE TEETH at any drug store.

Berries, Cottage Cheese and Cold Cuts

By DOROTHY MADDOX

IT'S summer in the kitchen! An attractive pattern of cold cuts not only perks up appetites but makes kitchen labor easy and pleasant those balmy days.

A good buying guide is to select at least one meat from each of the three "classes" of table-ready meats. Meat loaves are somewhat mild in flavor, often have other ingredients added, such as pickle and pimiento loaf.

Sausages include favorites, such as Bologna and Braunschweiler. Dry sausages such as salami are zesty and highly seasoned and the sure choice of most men. For utmost flavor and freshness, buy these meats from refrigerated cases.

If the meats are pre-packaged, store them in the refrigerator in their original cello-wrap. Otherwise, wrap them loosely in waxed paper or foil for refrigerator storage and plan to use them at least within a week of purchase for best flavor and goodness.

Although these meats are used more frequently as cold cuts, they are delicious in many cooked dishes, too. Try the following two recipes in your spring luncheon menus.

THURINGER STRIPS AND NOODLES

(Yield: 6 servings)

One-half pound Thuringer, 1 cup diced onion, ¼ cup minced green pepper, ½ cup shortening, ½ pound noodles, 2 teaspoons salt, 4 cups water. Cut Thuringer into thin strips. Brown Thuringer, onion and green pepper in hot fat. Add noodles. Fry to a golden brown. Add salt and water. Cover. Simmer 25 minutes or until noodles are tender.

HAWAIIAN BAKED BEANS

(Yield: 8 servings)

One pound cooked salami, two No. 2 cans baked beans (4 cups), 1 cup drained, canned pineapple cubes, 1 grated clove of garlic, ½ cup honey. Cut salami into ½-inch cubes. Combine salami, baked beans, pineapple

PEGGY

ON BOBBY HOW
DOES HE
CHASE AN HAT?

SEE YA HELP A
HAPPEN? RIGHT
WANT SHE
KISS YAT

NO DAWES
EVER SEEN
ME LIKE
THAT?

BUT WHY
COULD I DO
SHEE BASSIN I
AM!

Peach Chutney

4 cups granulated sugar
3 cups vinegar
5 pounds peaches
2 oranges
2 lemons
2 cups seedless raisins
2 cloves garlic, minced
2 cups chopped onion
½ green peppers, chopped
2 teaspoons salt

Bring sugar and vinegar to boil. Add peeled, quartered peaches, oranges and lemons sliced paper-thin, and remaining ingredients. Bring to boil, simmer uncovered until tender, about 30 to 45 minutes.

Pour into hot sterilized jars and seal. Makes about 7 to 8 pints.

Citron Pickles

Paré 1 good sized citron. Cut into strips ½" by 3". Cover with brine, 2 tablespoons salt to 1 quart of water. Let stand 24 hours. Drain. Cover with clear water and let stand 12 hours. Drain. Cover with alum water, 1 teaspoon alum to 1 quart water. Let stand 12 hours. Drain. Cook in clear water until clear. Drain. Bring to a boil in the following syrup:

1 pint vinegar
3½ cups sugar
½ teaspoon oil of cloves
½ teaspoon oil of cinnamon
Let stand overnight. Bring to boiling point and seal.

Cucumber Pickles

12 green tomatoes
8 onions
8 cucumbers
Large red and green peppers
Grind and sprinkle with salt.

Sauce:
4 cups brown sugar
4 cups vinegar
1½ tablespoons turmeric
1½ tablespoons mustard
1 tablespoon celery seed
1 cup flour mixed-water
Cook sauce 30 minutes. Add to vegetables and cook until vegetables are soft.

Pepper Hash

12 large red peppers
1½ cups vinegar
1 cup water
1 tablespoon salt
3 cups white sugar

Put peppers through chopper, sprinkle with salt, let stand for 3 to 4 hours. Then drain. Place in kettle with other ingredients and boil till thick. Bottle. Note: By brushing the kettle with butter you will find pickles and jams are less apt to stick.

Lily Pickles

Slice 12 cucumbers and 4 onions thin. Sprinkle with ¼ cup of salt and stand overnight.

Dressing:
3 cups sugar
1 cup flour
¼ teaspoon turmeric
2½ tablespoons mustard
2 cups vinegar
2 cups water

Boil till thick. In the morning pour off salt brine, rinse with clear water then pour dressing over them. To prevent the flour, turmeric and mustard from becoming lumpy mix vinegar.

Mustard Pickle

2 pounds large cucumbers
2 pounds small cucumbers
2 pounds silverskin onions
2 pounds green tomatoes
2 pounds celery
1 fair sized cauliflower
1 green pepper
1 red pepper

Put all in saucepan in salted water. Let stand overnight and then drain.

Dressing:
1 small cup flour
3 pints vinegar
3 cups white sugar or more
6 level tablespoons Keens mustard
1 tablespoon celery seed
1 tablespoon curry powder
1 tablespoon turmeric

Put pickles in and cook till tender.

Million Dollar Pickle

3 quarts cukes sliced, not peeled
1 quart onions sliced thin
3 green peppers sliced thin
Let stand overnight in salt water. Using about ½ cup salt to 4 cups water. Drain well.

Add:
2 teaspoons turmeric
1 teaspoon celery seed
1 teaspoon mustard seed
6 cups sugar
Vinegar to cover (2 cups)
Heat thoroughly and just before canning add 1 cup pimiento or 3 red peppers cut into small pieces.

Apple Plum Chutney

3 pounds plums chopped
1 pound green apple chopped
1 large onion, chopped
2 tablespoons preserved ginger, chopped
2 cups granulated sugar
2 teaspoons salt
1 teaspoon cinnamon
1 teaspoon mace
½ teaspoon allspice
½ teaspoon cloves
2 cups vinegar
½ teaspoon cayenne

Combine all ingredients in large kettle, allow to simmer for about 2 hours or until of desired consistency. Pour into sterilized jars. Run knife down around inside of jar to remove bubbles. Seal and store in cool, dark place.

Pickled Carrots

Take your carrots and clean well. Place in sterilized jars. Put in dill. (Garlic if desired).

Brine:
3 quarts water
¾ cup of salt
Pinch of alum
1 pint of white vinegar
Boil and cool. Then pour over carrots. Seal. These should not be used for at least 3 months.

Fruit Pickles

3 peaches
3 pears
15 ripe tomatoes
3 large onions
1 red pepper
1 tablespoon salt
1 pint vinegar
2 cups sugar
¾ cup pickling spice (tied in a bag)

Peel and chop the tomatoes, peaches, pears and onions. Add the other ingredients. Cook two hours.

Bread and Butter Pickles

12 cucumbers
4 onions
¼ cup salt
2 cups vinegar
1 tablespoon ginger
1 tablespoon celery seed
1 teaspoon tumeric
1 cup sugar
1 tablespoon mustard seed

Soak cucumbers in cold water overnight. Cut unpeeled cucumbers in very thin slices. Silver onions lengthwise. Cover cucumbers and onions with water. Let stand 1 hour. Rinse in cold water. Drain in large kettle, heat vinegar with sugar, mustard seed, celery seed, ginger and tumeric to boiling. Add cucumbers and onions. Quickly return to boiling point, boil exactly 3 minutes. Pack in sterilized jars and fasten closures at once.

Gherkins

Sprinkle ¼ cup salt over 6 quarts of fresh gherkins. Cover with boiling water and let stand overnight. Drain and dry thoroughly. Place in a crock and cover with the following:

½ gallon vinegar
½ tablespoons salt
½ cup mixed pickling spice
4 tablespoons sugar
Mix well and stir into cucumbers. Set in cool place and add 6 cups of sugar. Half cup sugar each day until all used. Let stand 2 or 3 days before sealing in jars.

Fruit Chili

6 large firm tomatoes
6 onions, chopped
3 green and 2 red peppers
3 cups wine vinegar
1 teaspoon cinnamon
1 teaspoon cayenne
6 peaches
6 pears
4 cups sugar
3 cups vinegar
1 teaspoon salt

Cup fruit, onions and peppers (not too dense). Add all other ingredients. Boil altogether until thick (1 to 2 hours). Stir often to prevent burning. Exact quantities must be followed for correct blending of flavor. The exact teaspoon cayenne gives this chili the keen flavor.

Tomato Sauce

24 ripe tomatoes
6 onions, chopped
2 red peppers, chopped
1 teaspoon cinnamon
1 tablespoon cloves and allspice
2 tablespoons salt
3 cups water
3 cups vinegar
1 quart vinegar, ½ cup mustard. Boil again for 30 minutes. Seal hot in bottles.

Plain Beet Pickle Syrup

Enough for 6 pints:
8 cups water
3 cups vinegar
2 cups sugar
1½ teaspoons salt
Boil 5 minutes. Pour over cooked beets sliced into sterilized saucers and seal.

Thousand Island Pickles

6 large cucumbers
1 large cauliflower
12 large onions
2 green peppers
2 red peppers
½ cup salt

Wipe cucumbers and alics but do not peel. Break cauliflower and peel onions. Remove seeds and membranes from peppers, put all vegetables through coarse food chopper. Sprinkle with salt and add 5 cups water. Let stand 1 hour. Then drain thoroughly.

Dressing for pickles:
8 cups mild vinegar
6 cups white sugar
1 tablespoon mustard seed
1 tablespoon celery seed
¾ cup flour
6 tablespoons mustard
1 tablespoon turmeric

Mix the flour, mustard and turmeric and moisten with a little vinegar. Heat the remainder of the vinegar with the sugar, mustard seed and celery seed. Add flour mixture and cook until this is smooth and thickened. Add well drained vegetables and boil 20 minutes. Pour into hot sterile jars and seal.

Sweet Pickles

2 quarts cucumbers (8 cups)
1 quart silver onions (4 cups)
1 quart cauliflower (4 cups)
Skin onions, wash cukes and cauliflower and cut to desired size. Place in crock and cover with 1 cup dissolved in 2 quarts boiling water. Let stand for 3 days (72 hours). Then drain off liquid and bring it to a boil and pour back on vegetables, bring liquid to a boil for three consecutive days and on the 7th day throw this liquid away and cover vegetables with the following: 3 tablespoons alum in 1 gallon boiling water. Let set for 24 hours, drain off and throw away. Then cover vegetables with the following: 3 pounds sugar, and 1 ounce each of celery seed, whole allspice buds, and 1 cinnamon stick tied in a bag. Allow to set for 24 hours. Drain off and bring to a boil before pouring back on vegetables. Repeat this procedure for 3 consecutive days. Pickles may be left in a crock or placed in jars. If in jars make sure there is enough liquid to keep them covered at all times. Remove spices before sealing.

There are more than 300 varieties of mahogany wood.

OUR COMPLETE SHORT STORY—

Spikes in the Dust

The Bell Crashed into O'Toole's Temple and Spikes Glistered in the Sun.

By VINCENT LUNNY

JERRY BELL gobbled up a bad-hoppying forehead, and tossed the ball to second base for a force play, ending an inning in the faw's practice game.

"That's the old pepper!" shouted Phil Weston, second baseman. "You'll be in the lineup regularly with me yet." The fledgling shortstop didn't answer but his jaw jutted out. A raw-boned kid with swivel hips and an arm like a whip, Jerry had ridden into the league on tons of printers' ink.

But the ballboy was not for Bell alone. Joint beneficiary of the praise was the kid at second base who had completed the play. Bell and Weston had played together in the minors, nurtured as carefully as hothouse plants for their big league debut. The experts rated them the best key-stone combination to come into the majors in years.

Weston made the team easily, the Hawks had not started Bell yet in a league contest. A wild Irishman named Pat O'Toole clung to the shortstop position. He'd hit 26 homers last season and scored 30 bases—so what were the Hawks to do?

"Still trying, eh, kid," said Pat O'Toole as Bell came into the dugout. "Yeah, you're darn tootin' and I'll be in there every day yet." Bell replied, his voice rasping like spikes on a cement floor.

"Says who? Think you're pretty good, eh?"

"Yeah!"

"Weston and I've been playing in the Hawk chain for four years," Bell said with malice. "And we'll be playin' here when you're outta the league."

"Why, you fresh punk..."

Starting the next inning of the intra-club game, the Irishman went to short and it was Bell's turn to bat. He hit the first pitch solidly into right field. The next man up was another left-handed hitter. He got a piece of the ball. A slow roller! A double play on! Bell left first with the crack of the bat. O'Toole, covering second, leaped to take the high throw from Weston as Bell tore down.

The ball crashed into O'Toole's temple and spikes glistered in the

sun. When the dust subsided, there was Bell with his leg hooked around the bag.

The Irishman lay inert. Team mates carried O'Toole from the field and later an ambulance took him to Metropolitan Hospital. The trainer said he had concussion and severed artery in the leg.

Joe Amble, brawny catcher, strode up to Bell. "You insufferable rat! You spiked him on purpose!"

The manager elbowed his way in. "All right, gang," Dick Selkirk said. "Cut this stuff out and get into the dressing room. That's all for today."

Joe dressed slowly. No one asked for him to join the rummery game. One of the pitchers went over to Weston. "Goin' out for a steak?"

Weston looked at Bell, started to say something and changed his mind. The young shortstop watched them leave.

The Hawks leaving that night on a road trip, took a series from the Braves and in Philadelphia. They defeated the Dodgers and the Giants and now they were back at home facing the mighty Cards.

In a tight ball game the score was tied, starting the last half of the ninth. Bell's thoughts were jumbled as he sat on the bench awaiting his turn to bat. His mates hadn't spoken to him since the spiking.

In the thirteenth inning he made a back-handed stop and off-balance throw to start a double play with the bases loaded. The applause through the stands had been music in his ears but the muteness of the Hawks had stung him like a thousand bees.

Weston led off with a clean single and Amble sacrificed, pushing the tying run to second. It was Bell's turn. He started toward the plate but Selkirk signalled him to hang back.

"Please, lemme take my cut," pleaded Bell.

Selkirk ignored him, trying to select a capable pinch-hitter.

"Aw, let the kid hit." The voice came from the door at the back of the dugout. O'Toole was standing there, his head swathed in bandages. "What are you doing here?" Selkirk demanded.

"They just let me out of the hospital. As a favor, skipper, let the kid hit."

Selkirk's eyes twinkled. "Okay, Bell, take your cut."

The shortstop sauntered to the plate, adjusted his cap and waited for the pitch. He worked the count to two and one. The next pitch had to be good. It was... and Bell connected. A wallop to centre field, scoring Weston standing up.

O'Toole led the parade to the dressing room. The big Irishman went up to Bell.

"Nice going, kid."

"I thought you two guys were cutting each other's throats?" said Weston.

"We've never..."

"The Irishman interrupted Bell. "Didn't you guys know that Bell came to visit me in the hospital after the spiking?"

"No?" "No?" "No?" Bell only had a few minutes to catch the train for the last road trip but he gave me a blood transfusion."

Amble's eyes flashed. "The least he could do after deliberately spiking you."

"Deliberately? Is that what you guys think?" Several players nodded. "Well, I'll be darned," O'Toole paused. "It was a pure accident. The ball hit me on the temple. As a matter of fact, it caromed off the thumb of my glove. I fell into Bell's spikes."

The room was alive with chatter. Amble was offering to buy Bell a dinner up town.

"No, you don't," said O'Toole. "Not tonight. The dinner is on me. I haven't thanked Jerry for the transfusion yet. You'll have lots of chances to treat Bell. The doc said today I can't play for quite a while so I guess he's going to be your regular shortstop."

He looked at Bell. "C'mon, kid, hurry up."

But Bell didn't hear. He was too busy listening to Amble telling how a team like the Hawks couldn't miss winning the pennant.

(Copyright Wheeler Newspaper Syndicate)

CHINESE POLITENESS

British editors have one way of rejecting contributions, and the Chinese have another. Here is one Chinese refusal, written a few years ago when there was still an emperor in China.

"We have read thy manuscript with infinite delight. Never before have we revelled in such a masterpiece. If it were printed the Emperor would ordain to take it as a model, and henceforth never print anything inferior to it. As it would be impossible to find its equal within 10,000 years, we are compelled, though shaken with sorrow, to return the divine M.S. and for so doing we ask thee a thousand pardons."

—Progress.

The province of Nova Scotia originally was known as Acadia.

Funny and Otherwise

It was discovered, just at closing time, that a parcel of 25 \$100 notes was missing at the bank. The staff worked all night trying to find them.

The next day, Doreen, a new girl clerk, walked into the bank to begin her first duties. She was asked, "Doreen, did you see a parcel of \$100 notes?"

"Oh, that! Why, I just took them home to show mother the kind of work I'm doing!"

Two disgruntled farmers liked to grouse to each other.

"Never did see hay grow so short as mine this summer," sighed one.

"You think yours is short," answered the other. "I had to lather mine to grow it!"

Visitor—What are you looking for with all these experiments?

Professor—A universal solvent.

Visitor—What's that?

Professor—A liquid that will dissolve anything.

Visitor—That's wonderful. And when you find it, what are you going to keep it in?

Mother: What do you mean, Bobby, you're getting \$50,000 for that mongrel pup of yours? I suppose it's all cash.

Bobby: Well, not exactly. I'm trading it for two \$25,000 kittens.

Ho—Do you love me darling?

She—You know I do, Harry.

Ho—Harry? My name's Sam.

She—Of course! I kept thinking today is Monday.

"Will you marry me?" asked the young man hopefully.

"Why, you couldn't keep me in handkerchiefs," replied the girl scornfully.

But the suitor was not discouraged.

"Well," he said calmly, "you don't expect to have a cold for the rest of your life, do you?"

Shopper: I notice you have your window full of musical instruments and pistols. Isn't that an odd combination?

Pawnbroker: No, it's good business. Somebody buys a musical instrument, and a day or two later some of his neighbors come in for pistols.

A very old judge, known for the speed with which he disposed of cases, was asked by a friend to explain.

Cunning: A man's ability to convince his wife that a woman looks stout is in a fair coat.

He was just about to leave for the office when his little daughter grabbed his arm and cried that she wanted to go to the office with him.

"But, dear," her mother said, "Daddy hasn't a thing in the office that would interest you."

"Yes, he has!" Jean protested. "I heard him telling Mr. Follett that he has some doll there."

"Probably the greatest man who ever lived was Skinner—broad-minded, big-hearted, brilliant—yet he died with all his talents unappreciated."

"How did you come to find out that?"

"I married his widow."

Jack: "Between you and me, John, I think marriage is real foolish."

John: "Between you and me marriage would be."

A psychiatrist asked his patient what dream she had had the previous night. She replied that she had not dreamed at all.

"Madam," he said, "I can't help you if you won't do your homework."

"I always listen to plaintiff, and then I make my decision."

"You never listen to the defendant."

"Well, I did at first, but I found out it confused me."

"At last, my angel," said the just-married man, "we are really and truly one."

"Ecclesiastically," yes, rejoined the modern bride. "But from a practical standpoint it will always be advisable to order dinner for two."

3047

THE TILLERS

JABBER! GET TO WORK! THIS IS THE THIRD TIME TODAY I'VE CAUGHT YOU SLEEPING UNDER THIS TREE!

IF I CATCH YOU LYING DOWN THERE AGAIN, YOU'RE FIRED!

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How Fast A Fish Can Swim Not Proven By Anglers' Yarns

A big fish strikes. For a short, panicky moment he runs away with the angler's line. "Like a jet plane," the fisherman claims later to awed clubhouse crowd. But then some cooler head raises the question: "Just how fast can a game fish swim?"

The often-debated question got a tentative answer or, rather, a series of answers when it came up recently in the Quebec Biological Bureau, University of Montreal. This in spite of the fact that nothing so spectacular as a fish derby has so far found a place in its scientific program for conversation and the extension of fishing enjoyment in the province.

As a first approach, the matter was considered theoretically, as a problem in ballistics. Taking the example of the salmon, it was worked out that if, as some naturalists say, this fish can leap up 10 feet, then the initial speed required for this size of a leaper would be 20 miles an hour.

Then, in the bureau library, record was found of some English experiments in which trout—no doubt brown trout—were timed with a stopwatch to make 23.25 miles an hour, with salmon a little faster and pike a little slower.

This in turn agreed with a list cited by a British scientific author, Chapman Fincher, crediting trout with 23 miles an hour, salmon 25 and pike 20.5. In fact for most freshwater species there was accord among the authorities consulted.

Chub, sticklebacks, eels and perch, in that order, were found to make from five to 10 miles an hour.

Where experts differed, however, was as regards the bigger ocean fishes. The sea is vast and won't

be marked out into neat race courses. Which fish is sprint champ? An English authority was found to give the palm to the tuna fish. But Claude Melancon, Canadian author disagreed. Without giving figures he has written that the shark can outrace the tuna.

To Fincher, the sailfish (a distant relative of the tuna) is champ at 66 miles an hour. But he offers no substantiating data. And Brian Curtis, an American biologist, takes a sour look at so high a figure. Curtis puts the top speed of a fish at a "conservative" 20 miles an hour. He says the porpoise can top 50, but points out that this is no fish but a mammal that has taken to the water.

Curtis himself offers little experimental data. But to clinch his argument he takes the case of the flying fish. This fish lives in tropic seas where it is prey to sailfish, swordfish and other would-be speed champions. It leaves the water to escape them, and if its air speed were no better than their water speed it would only land as a predator's mouth.

The flying fish glides in plain sight and is not hard to clock. It can make 40 miles an hour. So doing, it leaves its pursuers far behind; and this, pending some future fish olympiad (and stretching the rules to include air speed), would appear to establish it as the fleetest creature on fins.

13. Avoid over-exposure to the direct rays of the sun.

14. Don't worry—and don't let people get your goat.

For cooling down, physiologists advise not a cold shower but lolling 20 minutes or more in a tepid bath.

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Home Workshop



FOR YOUR CHOICEST SPOONS AND TPA CUPS PATTERN 231

Make Them Yourself

You can make reproductions of these Early American designs by tracing the actual size patterns directly on to the wood and then cutting them out with a coping saw. Also directions for assembling and finishing are on Pattern 231. Price of pattern is 35 cents.

Chest of Drawers Pattern 232

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An Easy-To-Make Bed Head And Storage Chest

This storage chest is used as a head piece for a box spring with legs; or any bed of this general type. The front drops down revealing removable trays for linen and two big basket bins; allowing access without disturbing a made-up bed. Ask for Pattern 383, enclosing 35 cents with order.

Send thirty-five cents (35c) for each pattern. Write plainly Name, Address and Number of Pattern. Send order to:

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LARGEST SALE

Flannelette Sheets

New sheets for Fall. Lovely, soft, fleecy, strong white flannelette bedding. Smart, new pink or blue stripe. Whipped individually. 70x90. Get your supply in good time.

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New stylish stripes in this lovely cloth for night wear. Delicate shades in nicely toned stripes for any member of the family. Sturdy cloth, well fleeced. 36 in. wide.

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Muir's original 52x52 print rayon cloths. Canada's best. Fast colors, new patterns—"Lilac Time," "Tulip," "Bird Cage." 3 lovely colors in each design.

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Canadian Prints in new patterns. Plain color broadcloth trim. ONLY

49c

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Plastic tea aprons. New designs. Gathered plastic trim. Very colorful.

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Nice Canadian Print in colorful patterns. Lawn and organdy trim. Good-bib. Tie back.

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Many weeks ahead in which to wear them.

Girls' DRESSES

Sizes 10 - 12 only. Printed broadcloth, Gingham, Kriskay. Were up to \$4.50.

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Extra! Extra!

Tots' Dresses. Kriskay, Spun, Broadcloth. A limited number. Sizes 1, 2 and 3 to 6x. A good selection. Regular up to \$3.50. All one small price for a week. You can't make them for this small price. ONLY

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Girls' and Women's

Tee Shirts

Cool, economical, nice for work, for play, for school. A few dozen only. Many designs and patterns in the lot. Small medium and large. Were up to \$2.49.

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Tots' NYLON SWEATERS

Tots' All Nylon PULLOVERS

Sizes 4, 5, 6. Cozy, good looking. White or scarlet. Priced

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Tots' All Nylon CARDIGANS

Sizes 4, 5, 6. Close cotton. Button front. Colors—red, pink, white, powder. An ideal garment to keep out the chill. ONLY

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Foam Mocs

Cushion sole. Low platform arch and heel. Nice elk stock. Pure white colonial out leather front tab. Elastic gore. Lace trim. Sizes 6 to 9. Pair

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• Big B. Heavy long staple cotton khaki shirt. Army standard cloth. Fully sanforized. Lots of room. Cool, strong, comfortable, good looking. Sizes 14½ to 17. Priced

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• Big B brand. Sanforized blue chambray. Good full cut. Good cloth, well made. 2 pockets. Cool, strong, easy to wash. Limited quantity. Sizes 14½ to 16½. ONLY

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• Big B. Popular dark blue covert cloth shirts. Lots of room, no skimping in these shirts. Easy to wash, hard to wear out. Sizes 14½ to 17. Priced at

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Why not buy the boys' School Shoes now when the range is complete. Strong retan upper stock. Leather insole. Non mark, non skid Gro-Cork outsole sewn on. Plain toe. Comfortable, light, durable. Sizes 11 to 13½. Pair

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Sturdy brown retan upper stock. Leather insole. Heavy gauge sewn on Gro-Cork outsole that will not slip. A light, easy, long wearing shoe that you will like if you prefer a light shoe. ONLY

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J. C. McFarland Co.

Locals Liberals Re-elected In Federal Election

Mrs. Hudon of Winnipeg is holidaying in Irma at the home of her brother Mr. J. C. Savard.

Mr. and Mrs. Alvin Johnson and family of Paradise Valley attended the Irma Day sports and also visited at the home of the former's parents Mr. and Mrs. L. A. Johnson.

Mr. and Mrs. M. McMillan and Miss Mildred Carrington of Edmonton were recent Irma visitors.

Keep in mind the Irma United Church Vacation Bible School for the week beginning August 17. Be sure and be at Sunday School next Sunday to get full particulars.

Mr. and Mrs. Roy Miles were visitors in Viking this week.

Among the many visitors to Irma on Irma Day August 5 were Mr. and Mrs. H. W. Johnston of Vermilion, Mr. and Mrs. Bob Dawson and Joyce of Killam, Mr. F. Lukens of Wainwright, Mr. and Mrs. Barry Holt and Phil of Jarow, Mr. and Mrs. Bert Williams of Brimley, Mr. and Mrs. Charles Brinkman of Viking, Mr. H. G. Thunell of Viking, Mr. and Mrs. G. Pugh of Edgerton, Mr. and Mrs. A. W. Burton and Mr. and Mrs. F. Newman of Vancouver and Mrs. A. Russell of Cooksville, Ont.

Visiting this week at the home of her twin brother Mr. W. Synning was Mrs. E. Wells and daughter Phyllis Mae and son Doug of Calgary.

Further donations to the Protestant Home for Children memory of the late Mrs. Hogan have been received from Mr. and Mrs. H. Long and Mr. and Mrs. R. Reber.

Mr. Bob Hansen left Irma on Tuesday of last week to compete in the Dominion Rifle Shoot at Ottawa. Mr. and Mrs. R. Reber are looking after the Hansen service station during his absence.

We are sorry to learn that Mrs. A. Owen is in St. Mary's hospital, Camrose, having suffered a stroke.

Mrs. Helen Saul of Edmonton, Mr. and Mrs. Wm. Reber of Valleyview and Mrs. Lawrence Kelly of Lethbridge were at Camrose on Sunday to visit at the hospital with their mother, also Donnie, Elsie, Joyce, Gary and Owen, grandchildren of Mrs. A. Owen.

Evelyn Miles, Barbara Murray and Gerald Reber all attended the Christian and Missionary Alliance family camp at Whitewood beach last week.

Born to Mr. and Mrs. Wm. Miles of Winnipeg on August 1, a son.

We understand that the farm home of Mr. and Mrs. J. Clisdell suffered damage by lightning on Saturday night.

The continued wet weather and reoccurring thunder storms make harvest prospects look rather serious. However, a few hot days would do a lot, yet, for both the crops and the haying. And aren't the wild raspberries grand—also the gardens.

Mr. and Mrs. E. Schoenknecht, the former Irene Glasgow, and children of Spirit River have been August visitors at Irma.

Mr. C. Coffin who has spent some time in an Edmonton hospital, returned to his home here on August 5. He was accompanied by his son-in-law Dan Matheson and his grand-daughter Ethel.

Our congratulations and best wishes to Mr. Don Burton and Miss June, Dallow whose wedding will take place at Irma Saturday, August 15. Also to Mr. E. Hodgkinson and Miss Bernice Anne Hockett who will also be married in Edmonton, August 15.

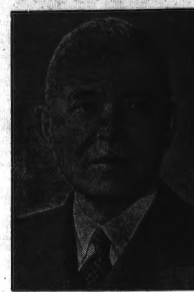
Attention Mothers—There will not be a Well Baby Clinic held in Irma during the month of August.

Mr. and Mrs. Jimmy Carter and family of B.C., were visiting in Irma and district from August 9 to 14th.

Mrs. Jean Cooper, the former Jean Thompson and son Jackie, have been renewing old acquaintances here. Mrs. Cooper was accompanied by her sister Sarah and her husband who journeyed on to visit with relatives at Nipawin.

Mrs. Grace Rodewoldt of Edmonton spent last week-end here with Mr. and Mrs. Marshall and other Irma friends.

Mr. and Mrs. E. W. Mills and Miss Audrey Mills of Hanna and Miss Erna Mill of Edmonton returned home last week-end after a pleasant holiday with the Smallwood families.



RT. HON. LOUIS ST. LAURENT

The Liberal government was returned to office in the general election held on Monday. The unofficial count of the standing of the parties as we go to press is Liberals 171, Progressive Conservatives 50,

CCF 23, Social Credit 11, others 10, total 265.

The Alberta social crediters held their own in Alberta as did the Liberals and Conservatives. There was practically no change in personnel representing Alberta at Ottawa.

The CCF representation jumped from 13 to 23 in the house of commons.

Robert Fair won the seat in the new Battle River-Camrose riding for the Social Credit party. Mr. Fair has held a seat in parliament since 1935.

As we have no official count of the polls in the Battle River-Camrose riding, we will wait until the official returns are received from Mr. D. R. Mitchell, the returning officer, resident at Vermilion.

Prime Minister St. Laurent and all his cabinet ministers were returned by good majorities. The Liberal policies were endorsed by the majority of voters who went to the polls on Monday.

NOTICE

IN THE MATTER OF THE GAS RESOURCES PRESERVATION ACT, BEING CHAPTER 2, STATUTES OF ALBERTA, 1949, (SECOND SESSION), AND AMENDMENTS THERETO, AND

IN THE MATTER OF THE APPLICATION OF MID-CONTINENT PIPELINES LIMITED.

TAKE NOTICE that an application will be made, on behalf of MID-CONTINENT PIPELINES LIMITED To the Petroleum and Natural Gas Conservation Board, for a permit to remove gas or cause it to be removed from the Province of Alberta, for use or consumption elsewhere than within the said Province, under the provisions of The Gas Resources Preservation Act, being Chapter 2, of the Statutes of Alberta, 1949, (Second Session) and amendments thereto.

AND FURTHER TAKE NOTICE that the said Board has fixed the hearing of the application for the hour of 10:30 o'clock in the forenoon on the 24th day of August, 1953, at the Court House in the City of Calgary, in the Province of Alberta.

DATED at the City of Edmonton, in the Province of Alberta, this 31st day of July, 1953.

MID-CONTINENT PIPELINES Ltd. By its Solicitors:

SMITH CLEMENT PARLEE and WHITTAKER, Barristers and Solicitors, 304 Bank of Commerce Bldg., Edmonton, Alberta.



FOR SALE—high quality Yorkshire breeding stock from Murrayfield Lad 41F—418749, Grand Champion boar of the Edmonton Fall Show 1952. — Trafalgar Stock Farm, Ph. 911, Wainwright. 241c

FOR SALE—3 burner oil stove, wickless, on legs, like new, \$15. 2 burner oven, brand new, \$5.00. Coleman gas iron, like new, \$8.00. Apply Mrs. Alex Cairns. 1421c

FOR SALE—Cockshutt 10 power binder, on rubber, in good running order. Apply Box 266, Irma. 1421c

LOST—on Irma Sports grounds August 5, a pair of glasses. Apply Times office. 1421c

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HIGHWAY REPORT

Holden to Viking, grading, To-field to Holden, grading and graveling. Lindbrook to Holden, base course, Cookling Lake to Lindbrook, asphalt surfacing, on Highway 14.

Killam to Hardisty, grading and graveling. Daysland to Killam, base course, Camrose to Daysland, asphalt surfacing, on Highway 13.

Viking to east of Lavoey, grading and graveling on Highway 38.

WAINWRIGHT SCHOOL DIVISION No. 32

Admission into Grade 1

Children who have attained the full age of 5 years by Sept. 1st, will be admitted into the Grade 1 rooms in the Division. No advance registration is necessary.

Children who have not attained the age of 5 years by Sept. 1st, 1953, will be given a readiness test. These tests will be administered by the Superintendent at the following centres, at the following dates:

Irma School: Tuesday, August 18, at 2 p.m.

Wainwright School: Wed., August 19, at 2 p.m.

Edgerton School: Thursday, August 20, at 2 p.m.

Chauvin School: Friday, August 21, at 2 p.m.

Parents are asked to bring their children to the nearest or most convenient centre.



QUESTION: If you have cancer once can you have it again?
ANSWER: Yes. Immunity is not conferred against the disease by having it once as it is against diseases due to bacteria such as smallpox, diphtheria, whooping cough, etc.

Write for free literature. Canadian Cancer Society 11328 Jasper Ave., Edmonton